

BROWN

NAPA VALLEY

BROWN ESTATE DUPPY CONQUEROR “22” SONOMA COUNTY BRUT SPARKLING WINE, NV

Sparkling wine originated some 500 years ago when an unintended secondary fermentation came about in wine made by Benedictine monks. Resulting effervescent pressure caused some bottles to pop their corks and others to explode, earning it the moniker *the devil's wine*. As the process was understood, embraced, and refined, it gave us Champagne proper along with the broader category of sparkling wines, which many of us now consider divine. Dom Pérignon, who was instrumental in evolving Champagne's production and standards, famously quipped *Come quickly, I am tasting the stars!* We invite you to do the same.

Technical

- Composition:** 46% Chardonnay
46% Pinot Noir
8% Pinot Meunier
- Appellation:** Sonoma County
- Process:** Méthode traditionnelle
- ABV:** 12.5%
pH: 3.3
- Production:** 175 cases in 12 x 750ml format
- Release date:** April 2022

Sensory

- Eye:** Amber gold with fine glitter bubbles.
- Nose:** Cloves, trumpet flowers, Honeycrisp apple, citrus peel, ginger, brioche. Secondary notes of fresh-cut peony, rosewater, chalky earth.
- Palate:** Delicate yet lively, punctuated by interplay of acidity and juicy honeycomb on finish.
- Pairing inspiration:** Smoked whitefish, caviar, oysters, watercress fritters... brunch or dinner, savory or sweet — anything really, or nothing at all. (*True story: We sipped this with some peanut butter filled pretzels [Good Health brand] and weren't mad!*)
- Cellar life:** Drink now through 2025.